



PASSIONFISH
— BETHESDA, MD —
PRIVATE DINING



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Thank you for considering PassionFish Bethesda for your upcoming event. From board meetings to seminars, rehearsal dinners to company happy hours, we have the space to suit all your needs and more.

We offer upscale dining at an approachable level. Our skilled culinary team sources product from all over the world, highlighting the freshest seafood in unique and multicultural ways.

Here at PassionFish, we pride ourselves on being **fresh, inclusive, sustainable**, and most of all - **happy!**

CHESAPEAKE ROOM



VIP LOUNGE



FULL RESTAURANT



Bar Options

Option one | Consumption

Based on how many drinks are ordered at your dedicated bar. This tab will be added to the overall bill. With this option, we ask that you select up to two red wines and two white wines to offer at your private bar.



Option Two | Open Bar Package

Based on three hours, additional hour available

BEER/WINE PACKAGE

\$26 per person

House Red + White Wines // Assorted Imported & Domestic Beers

RAIL PACKAGE

\$29 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Bowmans Vodka, Bowmans Gin, Bowman's Rum, Montezuma Tequila, Stuart Scotch, Tenhigh Bourbon

CALL PACKAGE

\$35 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Absolut Vodka, Tanqueray Gin, Captain Morgan, Bacardi, Cuervo Gold, Dewars, Jim Beam, Seagrams 7

PREMIUM PACKAGE

\$40 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Ketel One, Titos, Bombay Sapphire, Hendrick's, Mount Gay, Patron Silver, Glenlivet, Makers Mark

Additional Bar Information

Bartenders are included in all bar packages. Additional bartenders are available upon request.

Shots & Shooters are NOT permitted.

Cash bars are not permitted.

Drink prices do not include tax + gratuity.



HORS D'OEUVRES

PRICED PER DOZEN

SURF

Yellowfin Tuna + Blood Orange \$36

Hamachi + Watermelon Radish \$36

Crab Boudin Balls \$36

Salt Cod Croquette \$36

Gulf Shrimp Oreganato \$36

Cajun Shrimp Toast \$36

Crawfish Beignets \$36

Lobster Potstickers \$36

Sesame Shrimp Tempura \$36

Crab Louie Deviled Eggs [GF] \$36

Mini Crab Cakes [GF] \$48

Chilled Jumbo Shrimp [GF] \$48

Tuna Niçoise Deviled Eggs [GF] \$48

Lobster Roll Sliders \$72

Petite Fish & Chips \$36

Vietnamese Crab + Shrimp Spring Rolls \$36

TURF

Beef Empanadas \$36

Lemongrass Beef Satay [GF] \$36

BTS Cheeseburger Sliders \$48

Mini Chicken + Waffles \$48

Grilled Lamb Lollipops [GF] \$72

Duck + Pork Meatballs \$48

Pork Belly Sliders \$48

NY Strip Steak Sliders \$72

VEGETARIAN

Vegetable Empanadas \$36

Vegetable Spring Rolls \$36

Grilled Vegetable Skewers [GF] \$36

Traditional Deviled Eggs [GF] \$36

Seasonal Bruschetta \$36

Arrancini + Saffron Aioli \$36

Samosa + Mint Chutney \$36

Individual Caprese \$48



STATIONS & INTERACTIVE

Raw Bar

24 Piece minimum per selection

Chilled Shrimp | \$4

Oysters on the Half Shell | \$3

Bloody Mary Oyster Shooters | \$3

Lobster Cocktail | \$20

King Crab Legs | \$26

Crab Claws | MP

Stone Crab Claws | MP

ALL SELECTIONS GF

VEGETARIAN

Artisanal Cheese + Crackers | \$8

Farmer's Market Vegetable Crudite [GF] | \$5

Fresh Fruit [GF] | \$5

SUSHI

Assorted Sushi | \$12 per person

Assorted Nigiri [GF] | \$8 per person



Caviar Bar

INCLUDES TRADITIONAL ACCOMPANIMENTS
SUGGESTED SERVING | 1 OUNCE FOR EVERY 2-3 GUESTS

American Sturgeon Caviar

Large Pearl, Pleasing Pop, Rich Flavor
MP

Royal Ossetra Caviar

Large Pearl, Firm Texture, Nutty Taste
MP

INTERACTIVE STATIONS

ADDITIONAL \$100 STATION ATTENDANT FEES APPLY
MAY INCUR RENTAL FEES

Stir Fry Station

Custom Stir Fry Dishes Made to Order
Chicken, Beef, Shrimp, Mixed Vegetables
\$18 per person

Tenderloin Carving Station

Choose Between Blackened OR Traditional
Horseradish Cream, Creole Mustard, Rolls
\$21 per person

Turkey Carving Station

Herb Roasted
Cranberry Relish, Creole Mustard, Rolls
\$16 per person

Mac n' Jack

Traditional, Jumbo Lump Crab, Baby Shrimp,
Benton Bacon
\$16 per person
Upgrade to Include Lobster Mac n' Jack + \$9





STANDARD

Three-course Dinner | \$53 Per Person

All dinner packages include complimentary bread service.

FIRST COURSE

SELECT TWO FOR YOUR MENU

Simple Green Salad [GF] | Champagne Vinaigrette

Classic Caesar | Parmigiano Reggiano, Focaccia Croutons

Roasted Beet Salad [GF] | Pipe Dream Farm Goat Cheese, Spiced Pecan Vinaigrette

Crab + Corn Chowder [GF] | Jumbo Lump Crab Meat, Green Onions

Louisiana Seafood Gumbo | Smoked Andouille Sausage, Mahatma Rice

Butternut Squash Lobster Bisque [GF] | Fresh Lobster, Toasted Pepitas, Pumpkin Oil

SECOND COURSE

SELECT THREE FOR YOUR MENU

Pan Seared Kurobota Pork Chop [GF] | Creamed Spinach, Carrots, Roasted Shallot Jus

Chicken Breast Florentine | Spinach, White Wine, Garlic, Oven Cured Tomato Marinara, Burrata Cheese

Roasted Norwegian Salmon | Fregola Sarda Pasta, Feta Cheese, Olives, Basil Pesto

Gulf Shrimp Scampi | Potato Purée, Garlic, White Wine

Grilled Seasonal Vegetable Red Thai Curry [GF] | Jasmine Rice, Guajillo Chili, Coconut Milk

**Any dish is available simply grilled [GF], with yukon gold potato purée + white wine lemon sauce

THIRD COURSE

SELECT TWO FOR YOUR MENU

Chocolate Mousse Crunch | Praline, Vanilla Bean Anglaise, Strawberry Coulis

Florida Key Lime Meringue Tart | Graham Cracker Crust, Toasted Coconut Sorbet

Seasonal Creme Brulee | Toasted Almond Biscotti

Warm Donut Holes | Coffee Bavarian Cream

+ **\$2 Fresh Berries** [GF] | Chantilly Cream



SELECT

Three-course Dinner | \$58 Per Person

All dinner packages include complimentary bread service.



FIRST COURSE

SELECT TWO FOR YOUR MENU

As well as the options in the Standard Package, you may also select from:

Classic Peruvian Style Ceviche [GF] | Fresh Lime Juice, Red Onion, Habanero
Cocktail de Mariscos | Shrimp, Avocado, Crisp Corn Tortillas
Fried Oysters | Jicama Slaw, Cholula Aioli

SECOND COURSE

SELECT THREE FOR YOUR MENU

As well as the options in the Standard Package, you may also select from:

Blackened Mahi Mahi [GF] | Mahatma Rice, Green Onions, Crawfish Étouffée
Char Grilled Prime New York Strip [GF] | Roasted Red Bliss Potatoes, Caramelized Sweet Peppers,
Brandy Peppercorn Sauce
Caramelized Day Boat Scallops | Butternut Squash, Apple + Smoked Bacon Hash, Butternut Mulled Cider

THIRD COURSE

SELECT TWO FOR YOUR MENU

Chocolate Mousse Crunch | Praline, Vanilla Bean Anglaise, Strawberry Coulis
Florida Key Lime Meringue Tart | Graham Cracker Crust, Toasted Coconut Sorbet
Seasonal Creme Brulee | Toasted Almond Biscotti
Warm Donut Holes | Coffee Bavarian Cream
+ **\$2 Fresh Berries** [GF] | Chantilly Cream





SIGNATURE

THREE-COURSE DINNER | \$66 PER PERSON

All dinner packages include complimentary bread service.

FIRST COURSE

SELECT TWO FOR YOUR MENU

As well as the options in the **Standard & Select Packages**, you may also select from:

- Lobster + Goat Cheese Ravioli** | Chive Butter
- Kung Pao Calamari** | Szechuan Peanuts, Sweet Peppers, Nam Prik Pao
- Organic Mushroom Ravioli** | Royal Trumpet Saffron Jus, Parmesan, Fresh Herbs
- + **\$2 Spicy Ahi Tuna Tartare** | Pickled Ginger, Sesame, Crisp Wonton, Ponzu
- + **\$2 Hamachi Crudo** | Roasted Garlic, Serrano Ponzu
- + **\$4 Jumbo Lump Crab Cake** | Lemon Beurre Blanc

SECOND COURSE

SELECT THREE FOR YOUR MENU

As well as the options in the **Standard & Select Packages**, you may also select from:

- Herb Crusted Halibut** | Asparagus, Potato Purée, English Pea Coulis
- Broiled Jumbo Lump Crab Cakes** [GF] | Sweet Corn Succotash, Edamame, Tabasco Lemon Butter
- Pan Seared Filet Mignon** [GF] | Roasted Seasonal Vegetables, Potato Purée, Whiskey Sauce
- Catch of the Day** [GF] | Simply Grilled, Market Vegetables, Potato Purée, Lemon Beurre Blanc

THIRD COURSE

SELECT TWO FOR YOUR MENU

- Chocolate Mousse Crunch** | Praline, Vanilla Bean Anglaise, Strawberry Coulis
- Florida Key Lime Meringue Tart** | Graham Cracker Crust, Toasted Coconut Sorbet
- Seasonal Creme Brulee** | Toasted Almond Biscotti
- Warm Donut Holes** | Coffee Bavarian Cream
- + **\$2 Fresh Berries** [GF] | Chantilly Cream



UPGRADES & ADD-ONS

SURF N' TURF + \$14 WITH YOUR SIGNATURE DINNER PACKAGE

Add a Surf n' Turf option to your entree selections.

Served with Yukon Gold Potato Purée, Market Vegetables, Whiskey Sauce

Surf Options | Jumbo Lump Crab Cakes OR Butter Poached Lobster

Turf Options | Pan Seared Filet Mignon OR Char Grilled Prime NY Strip

SUPPLEMENTARY SIDES

Enhance your composed entrees with a family style signature side dish.

+ \$6 (per side | each side serves 2-3 guests)

Yukon Gold Potato Purée [GF]

Sauteed Button Mushrooms [GF]

Crispy Brussels Sprouts with Chili Nam Plam

Seasonal Farmer's Market Vegetables [GF]

Grilled Asparagus [GF]

Haricot Vert Amandine [GF]

Sweet Potato Fries [GF]

Boardwalk Bucket of French Fries [GF]

Mac n' Jack (Add Crab + \$6 / Add Lobster + \$11)

PASSIONFISH HAS THE ABILITY TO CUSTOMIZE YOUR MEAL, FROM FAMILY STYLE TO FOUR COURSE MEALS TO BUFFETS. LET US KNOW HOW WE CAN CREATE THE PERFECT MENU TO FIT YOUR TASTE, BUDGET, AND STYLE.





CHESAPEAKE ROOM

Completely enclosed, the Chesapeake Room can seat up to 36 and hold up to 60 for a cocktail style reception. With evening food and beverage minimums ranging from \$1,000 to \$3,000, we have plenty of options to suit your preferences and budget. A 60" SmartTV is available for use.

VIP LOUNGE

The Lounge is perfect for larger groups, with a standing capacity of 70! A beautiful semi-private space that with floor to ceiling windows and classic views of the downtown Bethesda. The lounge is great for your next get together or happy hour. Evening minimums range from \$2,000 to \$5,000.



FULL RESTAURANT

PassionFish has the ability to privately host your large scale event throughout our our open concept restaurant. Whether it be your wedding, company holiday celebration, conference meetup, or retirement celebration, the restaurant can host up to 150 for a seated affair, or 330 for a cocktail reception. Minimums range from \$7,000 to \$25,000 depending.

VISIT OUR OTHER PASSION FOOD HOSPITALITY LOCATIONS

